



„ d u m o n e t „

appetizers \$15.00

Sweetbreads

artichokes sautéed with cumin, mixed greens

Heirloom Tomato Salad

sherry vinaigrette

Pot de Harengs

smoked herring fillets, warm potato salad

Foie Gras \$6 supp.

terrine, toasted country bread

Vegetable Hors d'Œuvres Plate

leeks vinaigrette, celeriac rémoulade,
green lentil salad

Boston Lettuce Salad

served whole with french dressing

Artichoke

mustard vinaigrette

Fresh Mackerel

white wine and vinegar dressing

Smoked Salmon

parmentier blinis, salmon roe and crème fraîche

in season

Fresh Wild Mushrooms 21.00

Baked Duck Egg and chanterelles, in a cocotte

Cassolette of porcini, persillade, with a slice of
seared foie gras

Omelet, black trumpets

Risotto, mixed wild mushrooms

classic appetizers \$15.00

Vichyssoise Frappée

Julienne of summer truffle

Chilled Gazpacho

lobster and vegetable tartare with basil

Cavaillon Melon

prosciutto

Quenelles de Brochet (main course: \$32.00)

lobster sauce

(please allow 15 minutes for preparation)

classic entrées \$34.00

Maine Lobster

grilled, coral and sea salt butter

Céteaux (Small Dover Sole)

meunière or amandine

Steak Tartare

prepared à la minute

Tournedos Rossini \$10 supp.

filet mignon, foie gras, truffle ...
the one and only

meat \$34.00

Rack of Lamb
persillade

Veal Cheeks
baby carrots, orange jus

Dry-aged New York Steak for two
shallot confit

Dry-aged Beef Rib Eye
au poivre

Organic Farm-raised Chicken
roasted with spring herb bouquet

Rack of Veal
grilled chop, roasted garlic cloves, pan juices

fish \$34.00

Langoustines \$10 supp.
lightly roasted, yukon gold potato gnocchi,
parmesan emulsion

Halibut
poached, tarragon hollandaise sauce

Pacific Salmon
escalope, light sorrel butter cream

Dover Sole \$10 supp.
oven-braised with champagne,
grilled or sautéed

American Red Snapper
bouillabaisse jus

Skate Wing
poached, with lemon and caper brown butter

plats du jour \$34.00

traditional homey dishes

Monday Leg of Lamb confit

Tuesday Calf's liver à la lyonnaise

Wednesday Veal shank, bell peppers

Thursday Rabbit, mustard sauce

Friday Chaudrée saintongeaise

**Saturday
& Sunday** Pot au feu

sides

One side included with entrée. Additional sides \$8

Ragout of roasted spring vegetables
Yukon gold potato mousseline

Hand-cut french fries

Gratin dauphinois

Young peas en casserole

Steamed or creamed spinach leaves

Steamed or sautéed green asparagus

Ratatouille

Cassiolette of green du puy lentils

Buttered fresh tagliatelle

Vichy carrots

